

HIGH QUALITY FOOD CERTIFICATION MARK SCHEME



HIGH QUALITY FOOD
(KMÉ)

CERTIFICATION MARK

SPECIFIC CERTIFICATION REQUIREMENTS

Grill cheese
(made with enzymatic coagulation)

Budapest, December 2025

Grill cheese

(made with enzymatic coagulation)

Applications for the KMÉ certification mark may be submitted for semi-hard, full-fat, semi-fat or low-fat grill cheese made from cow's milk using lactic acid bacterial starter cultures, with enzymatic coagulation, having characteristic organoleptic and baking properties, the production conditions of which comply with the Hungarian and EU legislation in force and, in addition, with the requirements of the Codex Alimentarius Hungaricus. In the case of lactose-free products, the use of lactase enzyme is permitted. Applications may also be submitted for flavoured products and products produced by traditional smoking.

Product description: semi-hard cheese for grilling, made from pasteurised cow's milk, with enzymatic coagulation, available in full-fat, semi-fat and low-fat varieties.

Mandatory elements

Criteria for the ingredients used:

- milk protein content of at least 3.2 g/100 g,
- aroma (including smoke aroma) shall not be used,
- food additive that may be used: calcium chloride.

Criteria for the finished product

- Salinity: 2.0 % (w/w) (+/-0.5%)
- Water content in the fat-free cheese material: 58–64 % (w/w)

Degree of fat	Fat content in the dry matter, % (w/w)	dry matter % (w/w)
full-fat	47 (+/- 2.5)	58 (+/- 2.5)
semi-fat	32 (+/- 2.5)	53 (+/- 2.5)
low-fat	22.5 (+/- 2.5)	47.5 (+/- 2.5)

Optional elements

Applications for the award of the High Quality Food (KMÉ) trademarks may be submitted for products that, in addition to the above-mentioned mandatory requirements, also comply with at least one point in each of the optional element categories I and II.

I. Production process

Self-testing

1. Tests are carried out in an internal or external laboratory approved for the raw material and for the finished product under the self-testing scheme, and these shall be conducted at specified intervals in respect of the following criteria:

- organoleptic characteristics before and after baking
- dry matter content
- water content in the fat-free cheese material
- salt content
- fat content in the dry matter
- lactose content in the case of a lactose-free product
- microbiology (according to Decree No 4/1998 of the Ministry of Health of 11 November 1998 and Regulation (EC) No 2073/2005)

2. Complete, documented self-testing (physical-chemical and microbiological parameters) of the finished product, by batch, during/at the end of production.

3. Trend analysis within the framework of self-testing: creation of a quality control chart for the graphical representation of analytical and microbiological values, indicating guidance values, a warning threshold and/or limit values. These values shall be compared with the data collected from self-testing, and, if necessary, appropriate measures shall be taken.

4. Operation of food safety and quality management systems certified by an independent organisation (e.g. IFS, ISO 22000, BRC, BRCS FOOD, FSSC 22000), possession of a certification as proof.

Production process

5. There shall be a raw material evaluation/supplier programme in place, where trend analysis is performed based on laboratory findings.

6. Certified organic production pursuant to the control and certification systems laid down in Regulation (EU) 2018/848 of the European Parliament and of the Council. (Not optional together with point 22.)

7. Use of raw materials which bear the KMÉ trademark and/or local raw materials coming from the producer.
8. In-line metal or X-ray detectors for all primary packaging passing through.

II. Sustainability

Environmental protection (reduction of environmental footprint, green logistics)

9. Application of eco-friendly manure treatment methods.

Note: The undertaking has a process in place to identify, assess and respond to environmental and social risks and opportunities. (environmentally friendly manure storage, amount of manure applied,)

- **Use of environment friendly, renewable energy resources**

10. The plant/applicant derives part of its energy from renewable energy sources (e.g. thermal water, geothermal heat, solar panels, biogas) in the production and preparation process.

(The undertaking has a certified green product, green service, or sells green energy /solar energy, wind energy, hydropower, biogas, geothermal energy/).

Document to demonstrate the distribution of total and renewable electricity consumption in the last financial year).

- **Use of sustainable management inputs/technological methods**

11. More efficient management of resources, material, energy and water management, and modernisation of processing technologies that reduce environmental impact (for example regenerative heat recovery, waste heat recovery, improvement of the efficiency of the refrigeration systems and reduction of energy consumption).

(It shall be demonstrated

— whether it has environmental compliance/certification

— whether it uses a qualified green product or service for its operation.

It has a process in place to identify, assess and respond to environmental and social risks and opportunities.

It is necessary to examine what proportion of the materials used by the undertaking or by the undertakings in its value chains are recycled, reclaimed, renewable and non-renewable raw materials /circular economy/.)

12. Energy recovery system on production machines.

(For example, the use of any equipment that captures and transfers compressor waste heat.

Recycling of thermal energy for other industrial processes that require heat or steam).

13. Application of an Environmental Management System (EMS) or EMAS (Eco-Management and Audit Scheme) in accordance with standard MSZ EN ISO 14001:2015, certifying environmental compliance.

(Preparation of annual reports which provide information about the energy use, waste management, water use and other environmental impacts.)

14. Certified and regularly used environmentally friendly and/or water-saving cleaning products and detergents.

(Certifications, safety data sheets, specifications, trademarks on the packaging. Certificates from certification bodies, e.g. Ecocert, Green Certification, Breeam, Leed.)

15. Utilization of by-products, minimisation of product and material losses.

(The undertaking has a process in place to identify, assess and respond to environmental and social risks and opportunities. The undertaking uses raw materials, secondary raw materials produced from waste in accordance with circular economy principles, and the circular economy requirements are taken into account in the design of the product, including the packaging of the product.)

16. Operation of an environmentally sound waste management system. Separate waste collection and recycling, in a documented form.

(The undertaking is authorised to handle, collect, transport, store and dispose of persistent organic pollutants in a non-polluting way once they become waste.)

17. Efficient and environmentally friendly waste water treatment technology (e.g. biological waste water treatment).

18. Verified decrease in specific water use.

(E.g. use of run-off hot water from installations for secondary cleaning tasks, drip irrigation, rainwater collection and recycling, grey water recycling.)

- **Green rating**

19. Official proof of a recognised, certified sustainability rating in accordance with the EU legislation in force (e.g. but not limited to: EcoVadis, B Corp, BREEAM, LEED, ISCC).

20. Green sourcing policy, documented: prioritising suppliers that have made sustainability investments.

(The undertaking makes its suppliers carry out an environmental assessment of the products and/or services. Demonstration of the proportion in which suppliers use, for example, renewable energy sources, whether they take building energy aspects into account, whether they operate an environmentally sound waste system, minimise the environmental impact of the logistics network and that of transport.)

21. The undertaking has a Science Based Target Initiative (SPTI) commitment.

22. The raw material used in the production of the product originates from an organic producer (operator or group of operators) certified in accordance with Regulation (EU) 2018/848 of the European Parliament and of the Council, or is obtained from extensive farming or from production with a reduced environmental footprint that can be otherwise scientifically demonstrated. *E.g.*

products bearing the 'organic' label, environmentally friendly products. (Not optional together with point 6.)

- **Use of eco-friendly packaging solutions**

23. Application of an eco-friendly packaging solution for packaged products (reduced packaging size or alternative packaging materials e.g. compostable /FSC or PEFC logo/).

24. Suppliers of primary packaging material that come into contact with the product shall have BRC or IFS PACsecure certification.

- **Transport**

25. The main component comes to the processing plant from own farm or from within a distance of 100 km.

(Place of production, manufacturing and/or processing site may be located within a distance of 100 km.)

26. Live animals are transported within a radius of 100 km.

27. Transport optimisation, route planning to reduce emissions.

(Lean & Green program)

28. The product shall be delivered to the consumer through a short supply chain.

Social aspects

29. Existence of SMETA (Supplier Ethical Data Exchange) audit.

30. Prevention of food waste through donation.

31. Prevention of food waste by preventing waste generation in production and logistics.